THE ONTARIO GARDEN

If the weather remains cool it is not wise to remove the covering from perennial plants and spring bulbs, but of course do not leave this on until young growth has smothered.

Spread manure on the garden as early as possible.

Order seeds early.

Plan to try at least one new vegetable and flower this year.

Look up last year's garden plan or, if you have lost it, try and remember how things were laid out in 1926 and improve on it this time.

PLANTING SEED INDOORS.

Often several weeks can be saved by getting the seed started indoors. The best thing to use for this purpose is a box about three inches deep. Bore a few holes in the bottom and put a layer of cinders, broken flower pots or gravel over this to allow for drainage. Then place a few inches of fine soil on top and press down firm. Plant seed in rows about an inch apart, the finer sorts merely being pressed into the soil. Cover the whole box with a piece of coarse sacking or burlap pressed close to soil and then water. Leave the burlap on until the plants have pushed up through the soil, as it protects them from being washed out. The box may be placed in a warm cellar until growth starts, then brought up and placed within six inches of a bright window. Do not place tight against the window pane, as there is always a current of cold air here. When about an inch high, thin, and a little later transplant. Be sure to harden off plants by leaving outside or opening the window for a few hours each day, before planting in the open.

PLANT SWEET PEAS FIRST.

Sweet peas should be planted just as soon as one can work up the ground. These will come along in first-class shape no matter what the weather following planting is like. It is best to dig a trench about a foot or so deep. Place a layer of rich soil or rotted leaves or manure in the bottom, covering it with about six inches of fine loam. In this plant the sweet peas about three inches deep and an inch apart. The rains will gradually fill in the trench and the plants will develop a very deep root-growth as a result, which will protect them against summer droughts. Get the very best seed possible, and try some special shades. After the peas have come up an inch or so, thin out to four inches apart and supply brush work, strings or poultry netting at least thirty inches high for the vines to climb on. Wire netting is the least desirable for this purpose, as it is liable to injure the growing plants.

WHEN SOIL IS READY.

Perhaps those persons who are making a garden for the first time should be warned not to dig in the ground too early. Many a garden has been ruined for one season by plowing or spading the soil before it has become sufficiently dry. A test is easily made. It is necessary only to take up a handful of soil and squeeze it. If it compacts into a lump in the hand it is too wet to work. If, on the contrary, it crumbles when squeezed, it probably is just the right condition for plowing, spading and planting.

TAKE A CHANCE.

Vegetable seeds cost but a few cents. It is a good plan to plant a few short rows of the hardy varieties, such as spinach, radish, lettuce, carrots and beets, as soon as possible. If they come through, a considerable gain has been secured in earliness; if frost cuts them down, the loss is really trivial. Hurry them along with a little nitrate of soda.

Our Thousand-Mile Gate.

If a small gate had been put on our farm fifteen years ago it would have saved us 1,000 miles of walking.

In our houseyard stand the granary and other outbuildings. A barbed-wire fence separates this yard from the barns and in this fence there always has been only one opening, a large wagon gate. Its size made it unpleasant to use when just running through for a minute, so instead we usually walked 30 feet along the fence to a narrow open space between the end of this fence and a water tank. There we would pass through sidewise and then walk back along the other side of the fence to the barn door, three feet from the starting point—60 feet of travel, and again the 60 feet returning.

Someone in the family made this trip probably on an average of eight times daily, a little over 65 miles each year! We have lived on this place fifteen years, so we have traveled practically a thousand unnecessary miles for lack of a small gate.

And all we got out of it was to cover about three feet of space.

Last week we made a narrow gate for pedestrians there, a gate easy to open and close.

But consider the time, as well as strength, wasted. Suppose we can walk a mile in half an hour. Then in the last fifteen years we have wasted sixty-two eight-hour days, just walking. Along the fence to the water tank and back again to the barn!

Again: Our two barns, side by side, have no inside door between them, so that to pass from one to the other one must go outside and open and close two doors, another waste of time and strength.

And again: A fence separates our house from the yard in which hangs our clothesline. On washdays one must go 20 feet south through a gate, then 20 feet west and 20 feet back north. A gate at the west side of the house would save 40 feet going and another 40 feet returning. Figuring shows that in the last fifteen years our women traveled not less than twenty-four unnecessary miles—more likely twice that far—with a heavy basket of clothes in one hand and a large bag of clothespins in the other.

These are all unnecessary miles which could be eliminated by small gates put in where they would do the most good.—Z. M.

A Warning to Apple Growers.

Last year there was a report of certain apples shipped from the United States being tainted owing to the excessive use of certain dusts. A warning, therefore, given in Pamphlet 78 of the Dominion Department of Agriculture gains additional importance. It reads "Do not use arsenical secticides in either dust or spray after July 1, in order to ensure compliance with the British standard of arsenical tolerance in foodstuffs."

The publication referred to bears the title "Nova Scotia Apple Spray and Dust Calendars, 1927." While the authors, Messrs. Arthur Kelsall and J. F. Hockey, are both officers of laboratories in the Maritime Province, the text being a description of sprays and dusts in common use with their methods of application, and for what cause, is necessarily of value and of interest to apple-growers generally. Application addressed to the Publications Branch, Ottawa, will bring the pamphlet free of cost.

Rye and Indian Johnny Cake.

Two cupfuls of rye, 2 cupfuls of Indian meal, 1 small teaspoonful of soda, a little salt. Sufficient sour milk to make a stiff batter. Bake in a cake on a griddle. Split open and butter, then send to the table hot.

Keep watch for the hen which eats no supper and limps when she walks. Pick her up and examine for a torn side. Use a healing powder (not grease), and it will soon heal over. Then catch Mr. Tom and file his spurs until they are dulled.

VALUABLE COWS NEED ATTENTION

BY L. STEVENSON, O.A.C.

Many a good cow has her usefulness as a milker reduced through neglect while inflicted with the troublesome inflammatory condition known as "caked udder." Neglect on the part of the owner to provide proper treatment usually results in the loss of the quarter of the udder as a functioning unit. This loss can be measured by the difference between a profitable cow, one with four functioning teats, and one with only three, usually unprofitable.

TREATMENT.

Withhold all feed excepting something light and laxative. See that the bowels are loose. If necessary give a moderated dose of salts, not too large, and repeat in 12 hours if need be. In addition to the salts, hyposulphate of soda, ginger and nux vomica should be given. An ointment containing zinc oxide and iodine should be applied over the swollen gland and gently rubbed in. Bath the udder every four hours, using hot water, rub dry and then apply the ointment. Relief from the congested condition generally follows in 36 hours.

INFECTIOUS MASTITIS.

It is not always easy to distinguish between the non-infectious and the infectious forms. So it is always well to isolate the animal and treat the case as a possibly infectious one should there be any suspicions. Disinfect the entire stable at once and exercise great care relative to the milking of infected cows and the disposition of the milk. Cows believed to be infected with infectious mastitis should be isolated from the herd and attended by someone not having anything to do with the other cattle. The treatment is similar to the treatment for simple mastitis, only more aggressive. Hand-rubbing of the affected udder, hot fomentations and the application of a penetrating ointment are advised. This hand-treatment should be continuous if possible until complete relief is attained.

Valuable cows should receive the attention of a skilled veterinarian, no udder, no cow. Valuable animals are worth giving the best attention no matter what the cost, as a cow that cannot be milked is no cow at all. Her value vanishes when her udder is ruined through want of proper treatment.

I Fatten Young Leghorns.

My experience has been that by paying a little more attention to fattening and marketing Leghorns the income from this source can be considerably increased, especially broilers. The Leghorn broilers fatten easily when confined and force-fed for about two weeks. They will consume about two pounds of feed during this time and should show a gain in weight of one-half to three-fourths of a pound.

I have employed two methods—pen and crate fattening. The simplest for farm conditions I have found is pen fattening.

The birds are confined in small pens when about 1½ pounds in weight and are fed the following mash: 25 pounds corn meal, 15 pounds middlings, 8 pounds meat scraps and ½ pound fine salt. This is fed as a wet mash by adding sour milk, buttermilk or skim-milk. The birds are fed this three times a day and are permitted to eat for half an hour at a time, when the uneaten portion is removed. It is important that the intervals between the feedings should be as nearly equal as possible. The object of feeding this wet mash is to get the birds to eat large amounts of food so they will make maximum gains in the shortest time.

Corn meal and milk in any form are the foundation of any good fattening mash. When milk is used not too much meat scrap should be fed.

One reason for the wide spread in prices paid for Leghorn broilers and those of the heavier breeds is that the active Leghorn on free range will not take on flesh as readily. When dressed without being fattened it usually has a scrawny, bluish appearance. When confined these birds will take on weight rapidly and will bring a price very close to that paid for the heavier breeds.—B. C.

The Eggs I Mail.

I ship eggs by parcel post in six, ten or twelve dozen cases direct to private families in the larger cities. The price I charge them amounts to about the same or a little less than their city grocers' price. This nets me from four to eight cents per dozen more than I could receive on the local market. Since my price is no higher than they have to pay in the city for ordinary eggs, and because they know that they will always receive strictly fresh and dependable products, these people are always glad to pay the price I charge them. This price includes all shipping charges with insurance. The party I ship to returns the empty case to me prepaid. I always insure all cases, so in case of any loss or breakage the customer is always protected.

My method for securing customers is to ask a satisfied customer for the names of friends that would be interested in receiving fresh eggs. In this way I can increase the number of customers to any limit that I am able to take care of.

I gather eggs at least twice a day and keep them in a cool place. Before shipping they are carefully sorted, candled and packed as to size, shape and color. Every egg is perfectly clean and if one is badly soiled it is discarded. Washing injures its appearance and its keeping qualities. Besides eggs these city people are often glad to buy surplus fruit, preserves, an occasional dressed chicken or other produce.—B. C.

My Menu for Chicks.

My feeding ration for chicks is simple. For the first two weeks or so, beginning after the chicks are from thirty-six to forty-eight hours old, I feed a dry, crumbly corn-meal mash—just as much as the chicks will eat up clean.

Small grain is added in small portions around the fifteenth day and gradually I cut away the corn-meal mash until the chicks are about four weeks old. Then their ration is as much cracked corn, wheat and oats as they will eat up clean.

I seldom fail to raise 90 per cent. of chicks hatched, and often raise 100 per cent.—G. G.

Turkey eggs for hatching should be kept in a room of even temperature, not above 50 degrees F. Turn them every day.

Wilson Publishing Company

THE BOLERO JACKET IS SMART.

Decidedly smart is the attractive dress shown here, having inverted plaits in the front and back of the two-piece skirt finished with a front closing belt. The lower edge of the chic jacket and sleeves are scalloped. The front opening blouse has a becoming round collar and long sleeves gathered to wrist-bands. No. 1478 is in sizes 8, 10, 12 and 14 years. Size 10 years requires 2¼ yards 39-inch material, or 1⅝ yards 54-inch for jacket and skirt, and 1¼ yards 36-inch for blouse. Price 20c the pattern.

The designs illustrated in our new Fashion Book are advance styles for the home dressmaker, and the woman or girl who desires to wear garments dependable for taste, simplicity and economy will find her tastes fulfilled in our patterns. Price of the book 10c the copy.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 20c in stamps or coin (coin preferred; wrap it carefully) for each number and address your order to Pattern Dept., Wilson Publishing Co., 73 West Adelaide St., Tororto. Patterns sent by return mail.

Sprouted Seed Potatoes.

The use of sprouted seed potatoes is advisable where an early crop is desired. In tests made with Irish Cobblers and Green Mountains at the Charlottetown, P.E.I., Experimental Station planting was done on May 5, and the Irish Cobblers from sprouted seed were ready for use on July 21, while those from dormant seed were ready only on August 8. In the case of the Green Mountains the potatoes were ready July 30 and August 18. Irish Cobblers from sprouted seed yielded 482 bushels per acre, against 305 bushels from unsprouted seed. Green Mountains yielded 490 bushels per acre, against 380 bushels from sprouted and unsprouted seed respectively. In spite, however, of the material difference in yield sprouting the seed is practicable only where small areas are planted. Persons growing small plots for home use or market gardeners who want an early crop will find sprouting advantageous.

Before washing windows fill all places where the putty has loosened with a mixture of plaster of Paris and water applied with a case-knife.

SERVE WELLINGTON COUNTY FOR 56 YEARS

The above illustrations show James Beattie, of Fergus, and his father, the late John Beattie, whose combined service as clerks of Wellington County Council totals 56 years. Beattie senior, who died in 1897, held office to April of that year from January, 1871. His son has served in the same capacity for the past 30 years.

QUICK DINNERS WHEN HOUSECLEANING EMERGENCY SHELF TO THE RESCUE

BY FLORIS CULVER THOMPSON.

If ever there's a time in the housekeeper's curriculum when she would like to simply drop down in her chair to enjoy a good dinner at 12 o'clock, it is during housecleaning season. Then, of all times, we hate to stop our work just when we've gotten a fine start, and cook a big meal. Furthermore, while families may occasionally enjoy a quick lunch of pancakes and sausage, or macaroni and cheese, or bread and milk, as a rule, they (including hard-working mother as well), want a substantial repast once a day.

Why not give the dinner a good start at breakfast time to do away with the mad rush at noon when the cook-cleaner is tired anyway? And why not take advantage of our canned goods and also plan for simple meals? We might set the table, too, as we dry the breakfast dishes. Suppose we try a menu or so from the following, the supplies for which most of us have on hand.

DELICIOUS COMBINATION.

For a split pea soup and vegetable dinner, use a piece of veal, preferably from the shoulder, and also a hock of pork. Scald and soak the peas (dried beans may be substituted) in cold water over night. At breakfast time drain, add enough hot water to a little more than cover the peas, and cook with the meat in large kettle. Before leaving the kitchen, scrape and quarter eight large carrots and peel the same number of onions and potatoes, for a family of six. Allow the vegetables to stand in cold water until an hour before dinner time. Then put the carrots and onions into the liquid to boil and the potatoes on top of meat and other vegetables, to steam.

At noon the vegetables and meat may be quickly drained from the liquid onto a platter and put into the oven to keep hot, or to brown if desired, while soup is being eaten. Serve horse radish or chili sauce with the vegetable and meat platter.

After so satisfying a feed, surely canned peaches or pears, and perhaps some cookies from the jar, as dessert, will be declared enough.

A boiled ham is a banquet, and one we are justified in attending during housecleaning season. Ham "lasts" for days; is delicious cold; and lends itself to interesting dishes.

SATISFACTORY SOLUTION.

Put ham on to boil over the breakfast fire. Peel the potatoes and fetch a can of tomatoes and a jar of apple-butter. Make an apple-butter pie, for which the pastry may have been made a day or two previous and kept in a cold place, or bake a pie shell separately and fill it at the last moment with the apple-butter. The poatoes must be put on to boil a little before 11.30. They may be mashed until creamy, or served plain. If the ham is allowed to cool over night in the liquor in which it was cooked, it will be tender and juicy when sliced.

Short-ribs browned down in the oven or in an iron kettle or skillet on top of the stove, are perfectly delicious if cooked long enough to soften all connective tissue. A little water, only a cupful, should be added to the short-ribs at breakfast time.

They should simmer for several hours, or until tender. Their last hour of their cooking, the potatoes may be added and cooked in the rich juices. If turned occasionally and browned in the oven, the result will be dignified Franconia potatoes! From the fat in the pan a generous amount of brown gravy may be made. Why not open and heat a can of corn to accompany this dinner? And we might "top off" with plum preserves and sponge cake, made the day before.

The Children's Hour.

GRANDMA'S RAINY DAY VERSES.

"What's the trouble, son?" said Grandma, slipping an arm lovingly around Bobby's neck, as he stood looking out of the window one Saturday morning. Tears were chasing each other over his plump little cheeks, as if trying to copy the big raindrops which were splashing against the window-pane.

"But it's raining, Grandma, and—I—can't go—out—and Jack was coming over to play—and now he—he—can't," and once more the little fellow gave a big sob.

"Come up into my room for a bit and see how the rain looks from upstairs," suggested Grandma.

To be invited to Grandma's room was always a great treat, so Bobby scampered up the stairs, calling back as he ran: "Please catch me, Grandma," and all smiles, he disappeared into the room and hid behind the big armchair in the window.

First into the closet, then behind the door and under the table Grandma looked, until finally Bobby called "Cuckoo," and she soon discovered his hiding place. Seating herself in the big chair she gathered him into her arms.

"Please tell me a story, Grandma dear, I love your stories."

Grandma's eyes twinkled merrily as she replied: "I haven't one quite ready—it's too early in the morning—but I have the loveliest bit of poetry that I'm going to recite very slowly and I'm sure you'll soon be able to repeat it after me.

And this is what Bobby heard:

It isn't raining rain to me,
It's raining daffodils;
In every dimpling drop I see
Wild flowers on the hills.

"Now shut your eyes tight, Bobby, and try and see them—all the beautiful wild flowers we love so much. And now tell me what you see."

"Oh, I see dandelions, an' buttercups an' daisies," answered Bobby promptly.

"Good!" encouraged Grandma. "Can you see any more?"

"Butter-and-eggs, Queen Anne's Lace, wild roses——"

"Splendid! Now open your eyes and listen again:

A cloud of grey engulfs the day,
And overwhelms the town;
It isn't raining rain to me,
It's raining roses down.

"Why, Bobby, the very roses you were telling me about! No, listen, there is one more verse:

It isn't raining rain to me,
But fields of clover bloom—
Where any buccaneering bee
May find a bed, and room.
A health, then, to the happy!
A fig for him who frets;
It isn't raining rain to me—
It's raining violets.

"And how we do love them, Bobby—the violets—lifting their heads up from some mossy bank."

"Oh, Grandma, do you remember, I always found them under the big maple tree beside the brook?"

"Indeed I do, dear, and how you filled my little silver vase beside Grandpa's picture."

"Please go on," begged Bobby, as Grandma paused.

"But that's all," said Grandma, "only two verses. And now I must tell you the name of the man who wrote them—Robert Loveman."

"What a nice name, Grandma! I think he must have been a very kind man and I think he loved flowers, and birds, and everything—"

"Especially little boys like you," added Grandma with a smile. "But now look at the spot on the floor, dear. What is it?"

"Oh, oh, it's the sun! I'm so glad! Now Jack can come," cried Bobby. "And thank you for my nice time, Grandma—and I won't forget your daffodil story."

Valuable Vinegar.

Vinegar—we have coined the word from "vinaigre," French for "sour wine"—has a score or more of valuable uses beyond the ordinary ones of being an ingredient in mint sauce, salad dressing, etc.

No discoloration follows a knock or blow if lint, soaked in vinegar, is laid on the place for about an hour.

To freshen and cleanse the air in a sick-room, sprinkle vinegar on a hot shovel and wave the latter about.

Steel fire-irons and the like polish easier and better if previously wiped with vinegar.

Gas mantles give a much better light and last longer if before use they are soaked in pure vinegar. Do not "burn off" till quite dry.

A little vinegar added to the warm water with which an invalid is sponged has a cooling and refreshing effect.

After a long walk, or anything which is physically exhausting, the taking of a warm bath in which two tablespoonfuls of vinegar has been added, banishes all tiredness, aches, and pains, like magic.

There would be no cooking odors if on the range you stood a shallow tin of vinegar. It should simmer gently.

An instant cure for a tickling-throat cough is to take two or three spoonfuls of honey and vinegar, equal parts, mixed.

Fur in decanters, etc., dissolves at once when treated with a little hot vinegar. Blacking which has caked hard can be put right if moistened with a drop or so of vinegar. And for sprains which hurt a sure alleviation is a vinegar, and bran poultice.

Vinegar is valuable!

Had Figured All Right.

Mary—"Have you ever figured in any gripping situations?"

May—"Oh, been hugged a few times."

Pop Overs.

One pint of flour, 1 pint of milk, 2 eggs beaten to a froth. Mix quickly, and bake in hot buttered cups. Serve with hot sauce.